

Willow City Farm :: Farmer's Market Prawn Boil

Source: www.willowcityfarm.com

Prep	Cook	Total
15 min	30 min	45 min

Yield: Makes 8 large servings.

Serving: 8

Another dish I love with items purchased at Farmer's Market - and everything else we already had at home. If you haven't heard about Sitka Salmon, check them out. <http://sitkasalmonshares.com/> You can also substitute Willow City Farm Andouille or Italian Bratwurst for the Chorizo links you don't like the added spice.

Ingredients

4 quarts **water** (16 cups)

1 can **beer*** (Use local beer from Rolling Meadows or Engrained Brewery!)

$\frac{1}{2}$ cup **Old Bay Seasoning** (or substitute seasonings below)

2 tablespoons **salt**

8 small **red potatoes quartered***

2 large **onions cut into wedges***

1 package **Willow City Farm Chorizo sausage bratwursts cut into 1/2" pieces***

8 **ears fresh corn shucked and halved crosswise***

3 pounds **unpeeled Sitka Salmon spot prawns***

Directions

Bring water, beer, and seasonings and salt to boil in 12-quart stockpot on high heat. As water is boiling, saute Chorizo chunks in skillet until golden brown. Add potatoes and onions. Cook 8 minutes. Add Chorizo and cook 5 minutes. Add corn. Cook 7 minutes. Stir in Spot Prawns. Cook 4 minutes or just until they turn pink. Drain cooking liquid. Pour contents of pot into large serving bowl or platter. Or mound on paper-covered table. Sprinkle with additional OLD BAY Seasoning if desired. Substitute for Old Bay Seasoning: 1 Tbsp celery salt, 1 Tbsp ground bay leaves, 2 tsp fresh ground black pepper, 1 tsp paprika, 1/2 tsp dry mustard, 1 dash ground nutmeg, 1 dash cinnamon powder, 1 dash ground cloves *Items available at Farmer's Market

